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From: andy@soyboy.com%inter2 [andy@soyboy.com] on behalf of andy@soyboy.com
Sent: Monday, August 08, 2005 12:35 PM
To: National List
Subject: Sunset Review Comment: Calcium Chloride

Northern Soy submits this statement in support of the continued use of CALCIUM CHLORIDE (a non-synthetic, non-agricultural substance) in organic food processing.

Calcium chloride is what the Japanese call a "nigari-type" (chloride-type) tofu coagulant. Nigari coagulants produce tofu higher in protein than other coagulants. And, as it says in "The Book of Tofu," by William Shurtleff, "calcium chloride is the only nigari-type coagulant that produces tofu rich in calcium and the tofu has an excellent flavor and protein content almost identical to that made from 'natural' [magnesium chloride] nigari."

What this means is that calcium chloride is essential to producing tofu that is both high in protein and high in calcium. Since there are so many people who depend on tofu for these two nutrients, the continued use of calcium chloride should be supported.

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